

search portal Excite@Home, and Internet security firm VeriSign. She also built and launched Hoofpicks.com, a free, Web-based, equestrian-event management service.

She joined King Arthur Flour in 2007 because of her passion for baking. "Cooking and baking have been a hobby of mine since a very early age," she said. "To be able to combine that passion with building for the Web has been a wonderful experience."

What else is in the offing for the company online?

"We hope to expand our presence in the mobile and tablet space, and continue to improve all of our offerings online," she said.

One new development is a Google ad about the company, filmed in October that began airing Nov. 27. A longer version of the ad is available only on YouTube at: http://www.youtube.com/watch?v=nzjcA2aWILo&feature=channel_video_title.

Collectively, Silver and the 255 workers at the employee-owned business have won a host of awards that include: the 2011 Vermont Governor's Award for Outstanding Workplace Safety in the Large Business category; the 2011 Magnus Opus Awards for its bi-monthly newsletter, The Baking Sheet; the 2007 Business Innovator of the Year Award from the Hanover Area Chamber of Commerce; the 2006 Outstanding Vermont Business Award; the 2006 Best Place to Work Award; and the 2006 Better Business Bureau Local Torch Award for Excellence.

The company is also one of the nation's few to attain B-Corporation status because of its beneficial balance between "people, planet and profit."

Some of the many ways it does so is through donating to local food shelves within a 100-mile radius; the Life Skills Bread Baking Program for 155,000-plus students nationwide, teaching them to bake bread themselves and for the hungry; a corporate volunteer program that provides paid time-off for employees as volunteers in the community (in 2010, 123 employees volunteered 1,075 hours); annual employee participation in Green Up Vermont Day; Winterbake, when employees bake bread for donation to local food pantries annually on the Martin Luther King, Jr. day of service; a food-diversion program that donates old baking products to local farmers for animal feed or composting; the use of eco-friendly certified cleaners in all company facilities and available to employees for home use at \$1 per bottle; and participation in the Bike/Walk to Work Day program.

LIVING HISTORY

The company has come a long way from its origins. King Arthur Flour began in 1790 as the Sands Taylor & Wood Co., a retailer of specialty flours and cookbooks and baked goods, based in Boston.

Founded by Henry Wood, primarily an importer and distributor of English-milled flour, the business grew quickly. A partner, Benjamin Franklin Sands, took over the company in 1870, and in 1886, the firm introduced a premium brand of flour.

At that time, a partner attended a performance of the musical "King Arthur and the Knights of the Round Table" that inspired the name of the new product, King Arthur Flour (and its current logo). The brand was introduced at the Boston Food Fair on Sept. 10, 1896, to great fanfare.

Subsequently, during ownership changes, retail flour sales declined, and the company expanded into commercial baking equipment in the 1960s, and other retail products, including a line of coffee and prepared pie fillings. In 1978, the company sold its other interests and returned to a core flour business, and moved to Norwich in 1984.

Today, new things are cooking at the company.

The Norwich site is undergoing massive changes, with the expansion of the bakery (to 3,400 square feet), baking education center (3,400 square feet), store (4,700 square feet), and cafe (2,200 square feet with seating for 75). The offsite administration offices and recipe-testing center will also be housed under the same roof, and continue to be affectionately known as Camelot. Also offsite nearby is the manufacturing center, known as Avalon. Begun in June, the work will be completed in July. Artist renderings of the new digs, work progress and historic detail about the company can be found at www.kingarthurfLOUR.com/ourstore/renovations.html.

The company could certainly use the space, officials said. Business was booming one day a few weeks ago, with shoppers packed into the store all day long, looking for seasonal comestibles, while the cafe did a brisk trade in fresh pastries and coffee. "This is our peak season, with Thanksgiving, Hanukkah and Christmas," public relations coordinator Terri Rosenstock said.

Across the courtyard, bakers were busy making bread, pizza and croissants, and the baking school was fully booked for a pastry class.

"We have a lot of people with pie-crust and yeast anxiety right now," quipped the instructor.

ADDITIONAL STATEMENTS

TRIBUTE TO DR. PAUL TAYLOR

• Mr. BEGICH. Madam President, I would like to speak for a moment on the courageous and heroic actions of a fellow Alaskan. Dr. Paul Taylor of Fairbanks, AK, while serving as a member of the United States Army Special Forces in the Republic of Vietnam, risked his life on January 17, 1967, to save a wounded soldier and prevent the further demise of American forces.

While under heavy attack, Staff Sergeant Taylor and a fellow soldier led a direct charge on the enemy position and both sustained serious injuries. After dragging his wounded comrade to safety, Staff Sergeant Taylor continued to lead the attack on the enemy until the platoon could retreat to a secure helicopter landing zone.

Staff Sergeant Taylor's decorations from his service in Vietnam include a Bronze Star with "V" device, Silver Star, three Purple Hearts, and the Army Commendation medal.

It is with great honor and humility that I, along with the United States Army, on February 4, 2012 will recognize Dr. Taylor with the presentation of a Silver Star with a Single Bronze Oak Leaf Cluster for this action. Although this recognition is 45 years after the fact, Dr. Taylor's actions and sacrifice shall not be forgotten by Alaskans and all Americans as the memory is still alive with him.●

RECOGNIZING COLEMAN DAIRY

• Mr. BOOZMAN. Madam President, it takes hard work, dedication, and great service for a business to thrive. In our changing world, companies are forced to adapt and modernize to compete for

customers and maintain their success while continuing to grow.

In order for a company to withstand the test of time, it must achieve a commitment to quality products, customer satisfaction, and efficiency. Coleman Dairy is an excellent example of a homegrown business that continues its service and commitment to providing the best quality products that are just as important as the excellent people employed by the company.

Small businesses are the building blocks of our economy. They provide important services, products, and employment opportunities while sharing an identity with the community and the values of its employees. There is no better company that exemplifies being a leader on this front than Coleman Dairy.

Coleman Dairy has grown since Eleithet Coleman began the business in 1862. Through the generations the family has continued his vision, where hard work, honesty and customer service remain top priorities.

This year Coleman Dairy is celebrating 150 years of providing dairy products to Americans. As one of the 100 oldest family-run businesses in America, Coleman Dairy has a track record of success and I am confident will continue to provide high-quality products for customers who deserve the very best.

Thank you for providing us a quality product all these years. Congratulations on 150 years and best of luck on the next 150.●

MESSAGES FROM THE PRESIDENT

Messages from the President of the United States were communicated to the Senate by Mr. Pate, one of his secretaries.

EXECUTIVE MESSAGES REFERRED

As in executive session the Presiding Officer laid before the Senate messages from the President of the United States submitting sundry nominations which were referred to the appropriate committees.

(The nominations received today are printed at the end of the Senate proceedings.)

REPORT ON THE CONTINUATION OF THE NATIONAL EMERGENCY THAT WAS DECLARED IN EXECUTIVE ORDER 13396 ON FEBRUARY 7, 2006, WITH RESPECT TO THE SITUATION IN OR IN RELATION TO CÔTE D'IVOIRE—PM 38

The PRESIDING OFFICER laid before the Senate the following message from the President of the United States, together with an accompanying report; which was referred to the Committee on Banking, Housing, and Urban Affairs:

To the Congress of the United States:

Section 202(d) of the National Emergencies Act (50 U.S.C. 1622(d)) provides